

Leisure Services Department Extension Services

Food Preservation Glasses

Basic Pressure Canning

Thursday, May 10, 2012, 6-8 p.m. 25421 Saturday, May 12, 2012, 9-11 a.m. 25419

This is a hands-on class for first timers or those who are afraid of using the pressure canner.

Boiling Water Bath Canning

Thursday, May 24, 2012, 6-8 p.m. 25422 Saturday, May 26, 2012, 9-11 a.m. 25423

This is a hands-on class for people who want an update or have never used canning equipment in the past. Learn how to can tomatoes and other high acid foods.

Freezing Foods

Thursday, June 7, 2012, 6-8 p.m. 25426 Saturday, June 9, 2012, 9-11 a.m. 25425

Learn how to freeze fresh foods, combination dishes and gain freezing hints. Proper freezing techniques can save you money.

Drying Foods

Thursday, June 21, 2012, 6-8 p.m. 25427 Saturday, June 23, 2012, 9-11 a.m. 25428

Learn how to save money by dehydrating your own herbs and making your kids' snacks.

PRE-REGISTRATION AND PRE-PAYMENT REQUIRED

All classes will be held at Seminole County Extension Services kitchen (address below).

Class size is limited. Registration form is available on website or register in person to reserve space.

Each class is \$10 cash or check payable to Seminole County.

http://www.seminolecountyfl.gov/extensionservices/adults/FamilyandConsumerSciences.aspx

For more information, contact: Extension Agent • Seminole County/University of Florida/IFAS 250 West County Home Road • Sanford, FL • 407-665-5553 • e-mail: rlaw@seminolecountyfl.gov

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